

GREYHOUND
TAVERN

ESTABLISHED 1921

New Year's Eve Menu

Appetizers

World Famous | Half - 9.5
Onion Rings Full - 16

Fresh, hand-cut select sweet onions,
served crisp and golden brown.

Cheese Sticks | 15

These aren't your regular cheese sticks...
one-inch thick, hand-cut and breaded
Provolone cheese served with our
house cocktail sauce.

Pimento Cheese | 14

Smoked gouda cheese spread, warm pita
chips and roasted garlic pepper.

Crab Cakes | 16

Fresh lump crab cakes with lemon aioli.

Greyhound Calamari | 16

Asian slaw, banana peppers, sesame
ginger vinaigrette.

Artichoke & Rock
Shrimp Dip | 16

Rich parmesan cheese, house
made spinach chips.

Shareable Sides

Bourbon Whipped Sweet
Potatoes | 8

Lobster Mac & Cheese | 10

Traditional Sides

Baked Potato | 5

Mashed Potatoes | 5

Fries | 5

Creamy Coleslaw | 5

Heirloom Carrots | 5

Southern Green Beans | 5

Asparagus with Bearnaise | 5

Broccolini | 5

Vegetable Medley | 5

Entrees

Served with your choice of soup or garden, caesar or wedge salad.

Barrel Cut Filet | 52

8 oz. center-cut filet, chef's herb butter and served with pavé potatoes.

New York Strip | 52

14 oz. seasoned and broiled, chef's herb butter, served with pavé potatoes.

CROWN YOUR STEAK:

Oscar Style | 12 Au Poivre | 6 Red Wine Demi | 5
Marsala Mushrooms | 6 Bearnaise | 6

Surf & Turf | 56

Petite filet, coconut fried lobster tail, served with scalloped potatoes.

Prime Rib | 52

Slow roasted, served with creamy horseradish sauce,
served with scalloped potatoes.

Fried Chicken | 33

Half of a fresh chicken gently rolled in our secret herbed flour
and fried just right. With mashed potatoes and green beans.

Pecan Chicken | 32

Boneless breast of chicken dusted with roasted pecan flour,
served over sweet potato puree, and drizzled with our
Maker's Mark caramel sauce and a fresh vegetable medley.

Grilled Cherry Glazed Chicken | 32

Grilled chicken breast with a Woodford cherry glaze,
served with a fresh vegetable medley.

Pork Tenderloin | 34

Pecan crusted, bourbon apple chutney with chipotle
creme sauce and roasted heirloom carrots.

Alaskan Halibut | 46

Topped with crab meat, artichoke hearts, parmesan cheese,
and baked to a golden brown. Served over creamy risotto.

Sea Bass | 48

Fresh seabass, chili-lime dusted and finished with an agave glaze.
Served with citrus butter over orzo salad and seasonal vegetables.

North Atlantic Cod Dinner | 34

North Atlantic cod, hand breaded and carefully fried to a
golden brown, served with tartar sauce and fries.

Pasta Holland | 30

Angel hair, mushrooms, tomatoes, scallions, garlic, olive oil
and garden salad. Tossed with your choice of chicken, shrimp, or salmon.

Pazzesco | 36

Tri-shaped pasta with Bolognese, meatballs, and Italian
sausage, topped with whipped ricotta.

